

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: SPECIALITY SHOP - STORAGE

Deduction Status: N

Violation: TWO CASES OF ALCOHOLIC BEVERAGES WERE STORED ON THE DECK.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Staff has been re instructed to always store items off the deck.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: LIDO GALLEY

Deduction Status: N

Violation: THE PORT AND STARBOARD WARMING UNIT HAVE BEEN OUT OF ORDER FOR MORE THAN A WEEK.

Recommendation: These units should be repaired as soon as the parts arrive.

Action: Units will be repaired when spare parts arrive.

Site: LIDO POTWASH

Deduction Status: N

Violation: THE NON-STICK COATING IN A FEW FRYING PANS HAD BEEN SCRATCHED OFF.

Recommendation: 7.4.1.1.8 Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids.

Action: Pans have been discarded.

Site: MAIN GALLEY- FOOD SERVICE GENERAL

Deduction Status: N

Violation: PROGRESS IS BEING MADE TO REPAIR/REPLACE A NUMBER OF COOKING UNITS AND REFRIGERATORS WHICH WERE POSTED OUT OF ORDER.

Recommendation: Repair these units as soon as the parts arrive.

Action: Units will be repaired when parts arrive.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN GALLEY-FOOD SERVICE GENERAL

Deduction Status: Y

Violation: LOOSE AND PEELING SEALANT WAS NOTICED IN THE VENTILATION HOODS.

Recommendation: Replace loose and peeling sealant with new.

Action: Sealant has been replaced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: LIDO PORT SIDE BUFFET LINE

Deduction Status: N

Violation: THE SANDWICH GRILL WAS CORRODED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Corrosion has been removed.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: LIDO - ICE CREAM STATION

Deduction Status: N

Violation: BOWLS AND PLATES WERE NOT STORED INVERTED.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Staff has been reminded to invert the top plate or bowl.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

Site: MAIN GALLEY - FOOD SERVICE GENERAL

Deduction Status: N

Violation: OPEN SEAMS AND CREVICES WERE NOTED ON THE BULKHEAD AREAS BEHIND VARIOUS PIECES OF EQUIPMENT.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good

repair.

Action: There is an ongoing program to maintain facilities. Areas noted during the inspection will be addressed.

Site: MAIN GALLEY FOOD SERVICE GENERAL

Deduction Status: N

Violation: SOME AREAS HAD RECESSED GROUTING AROUND THE DRAINS AND CRACKED TILES. PROGRESS IS BEING MADE TO REFILL THE GROUTING AND TO REPLACE ALL TILES.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain facilities. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .